

This is an English translation of a Hebrew immediate report that was published on June 6, 2022 (Ref No.: 2022-01-069790) (hereafter: the "**Hebrew Version**"). This English version is only for convenience purposes. This is not an official translation and has no binding force. Whilst reasonable care and skill have been exercised in the preparation hereof, no translation can ever perfectly reflect the Hebrew Version. In the event of any discrepancy between the Hebrew Version and this translation, the Hebrew Version shall prevail.

BEEIO HONEY LTD.

(the "Company")

June 6, 2022

To: Israel Securities Authority www.isa.gov.il

To: Tel Aviv Stock Exchange Ltd. www.tase.co.il

Dear Sirs and Madams,

Re: Filing a provisional patent application for methods of producing buffalo milk components and cultured buffalo milk and its products

The Company is honored to inform that further to the Company's report of June 3, 2022 (Ref No.: 2022-01-069280) in which it reported of the success of the subsidiary, Beeio Honey Technologies Ltd. (the "Subsidiary")*, in its experiment to express buffalo milk proteins for the purpose of producing cultured buffalo milk and its products (the "Report of Success to Express Proteins"), on Friday, June 3, 2022, the Subsidiary filed a provisional patent application (the "Patent Application") in the U.S. for:

Cultured Buffalo Milk Production Methods, Systems Compositions and Uses Thereof

Buffalo milk and its products have a wide global demand with an approximately 2.5% increase in global consumption, and a representation of 15% of global milk consumption (the second most consumed milk in the world, after cow milk)⁽¹⁾. Buffalo milk and its products are known for their high quality and nutritional value. Studies show that the consumption of buffalo milk and its products provide many medical benefits and that buffalo milk proteins



are less allergenic for human consumption and are a better source of available amino acids than cow milk proteins^(2,3,4).

The advantages of this technological development are described in detail in the Report of Success to Express Proteins (as defined above) included in this report by reference.

The method described in the Patent Application is the development of an advanced, innovative technological process by the Company in accordance with other processes the Company develops and based on the considerable knowledge that has already been accumulated by the Company during the development of products containing other proteins that are expressed in the Company's laboratories, knowledge that may enable to produce the components of buffalo milk and cultured buffalo milk and its products as the Company's future products. This process may allow the Subsidiary to control the quantity and composition of milk components and their ratios, which may, at the Company's estimation, be of high industrial value.

If the Patent Application will be approved, the requested patent may provide further long-term reinforcement to the intellectual property protections of the Company, coupled with six other patent applications which have already been filed (2 of which PCT applications in the U.S, one PCT application, and 3 provisional applications). For further details regarding the patent applications filed by the Subsidiary, see Section 20 of Chapter A of the Company's periodic reports as of December 31, 2021, which was reported on March 16, 2021 (Ref No.: 2022-01-031060), the Company's report of April 10, 2022 (Ref No.: 2022-01-031060), and the Company's report of May 31, 2022 (Ref No.: 2022-01-055260). These and other applications, if filed by the Company and/or the Subsidiary, are part of the Company's long-term strategic plan to produce a substantial technological advantage in its field by maintaining its intellectual property. This research achievement, namely the patent applications filed as described above, constitute an additional significant milestone attesting to the advanced



technological capabilities of Beeio Honey to conquer ambitious research and development goals, beyond the cultured honey field, as part of expanding the existing sustainable products developed by the Company.

The information mentioned in this notice is "Forward-Looking Statement" as defined in The Securities Law, 5728-1968, and the regulations thereunder, based on the information known to the Company as of this date, and on estimates and predictions the realization of which depends, among others, on factors that are outside of the Company's control. To be noted, the Company is a research and development company and as such, its estimations might be realized differently, if at all, given that the Company's research is preliminary and precedential.

Sincerely,
OFIR DVASH, CEO
BEEIO HONEY LTD.

- 1. Vargas-Ramella, M., Pateiro, M., Maggiolino, A., Faccia, M., Franco, D., De Palo, P., & Lorenzo, J. M. (2021). Buffalo Milk as a Source of Probiotic Functional Products. *Microorganisms*, 9(11), 2303. https://doi.org/10.3390/microorganisms9112303
- 2. Ahmad S., Anjum FM., Huma N., Sameen A., Zahor T. (2013). Composition and physicochemical characteristics of buffalo milk with particular emphasis on lipids, proteins, minerals, enzymes and vitamins. Journal of Animal and Plant Sciences 23, 62–74.
- 3. Kapila R, Kavadi KP, Kapila S. 2013. Comparative evaluation of allergic sensitization to milk proteins of cow, buffalo and goat. Small Ruminant Research 112, 191–198.
- Bassan JC., Goulart AJ., Nasser ALM., Bezerra TMS., Garrido SS. (2015) Buffalo Cheese Whey Proteins, Identification of a 24 kDa Protein and Characterization of Their Hydrolysates: In Vitro Gastrointestinal Digestion. PLOS ONE 10(10): e0139550. https://doi.org/10.1371/journal.pone.0139550